



Louis Hauller - Riesling Vendanges Tardives

AOP Alsace, Alsace, France

A wine made of fruit harvested in an over mature state, which lets it express sweet notes of candied fruits with the typical acidity of Riesling.

PRESENTATION

The label Vendanges Tardives adds up to the Alsace appellation. It refers to exceptional wines, produced according to one of the most severe criteria of French AOCs.

TERROIR

Granitic

IN THE VINEYARD

Our work is based on a minimum use of pesticides.

This being an alternative between conventional agriculture and organic farming.

100% hand picked harvest

Yield : 20hl/ha

WINEMAKING

This Riesling has been matured in temperature controlled stainless steel vats, in order to manage its evolution during the vinification

VARIETAL

Riesling 100%

SERVING

To serve around 15°C.

This Riesling Vendanges Tardives is a wine that you can easily keep for up to 20 years.

FOOD PAIRINGS

It goes perfectly with exotic-fruits desserts, powerful cheese like blue cheese, or foie gras.

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
flûte Alsace					750				3545460000384		3545460003866	
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)	
EPAL	6	576	8	12	1,3	7,8	780	36	7	13,5*21*36,5	13*80*120	

